Cookies

Crunchy, chewy, nutty, crumbly, fruity, buttery, chocolaty—there just isn't a more fun food than cookies. Everybody loves cookies, and you'll win the smiles of friends and family when they taste these easy to make and delicious recipes.

From the World's Best Chocolate Chip Cookies, to simple sugar cookies, to exciting holiday cookies, to brownies and bar cookies, this volume contains dozens of kitchen tested recipes sent to The American Cooking Guild by food editors and other food experts from across the country.

Here are just a few of the special recipes that will fill your house with wonderful aromas: Oatmeal Chocolate Chip Cookies, World's Best Chocolate Chip Cookies (with variations), Cinnamon Stars, Pistachio Sugar Cookies, Cream Cheese Bars, Holiday Spice Cookies and Joy of Brownies.

- **Drop Cookies**
- **Chocolate Chip Cookies & Great Variations**
- **Cut-Out Cookies**
- **Bar Cookies**
- **Hand-Shaped Cookies**
- **Ice Box Cookies**
- **Brownies**

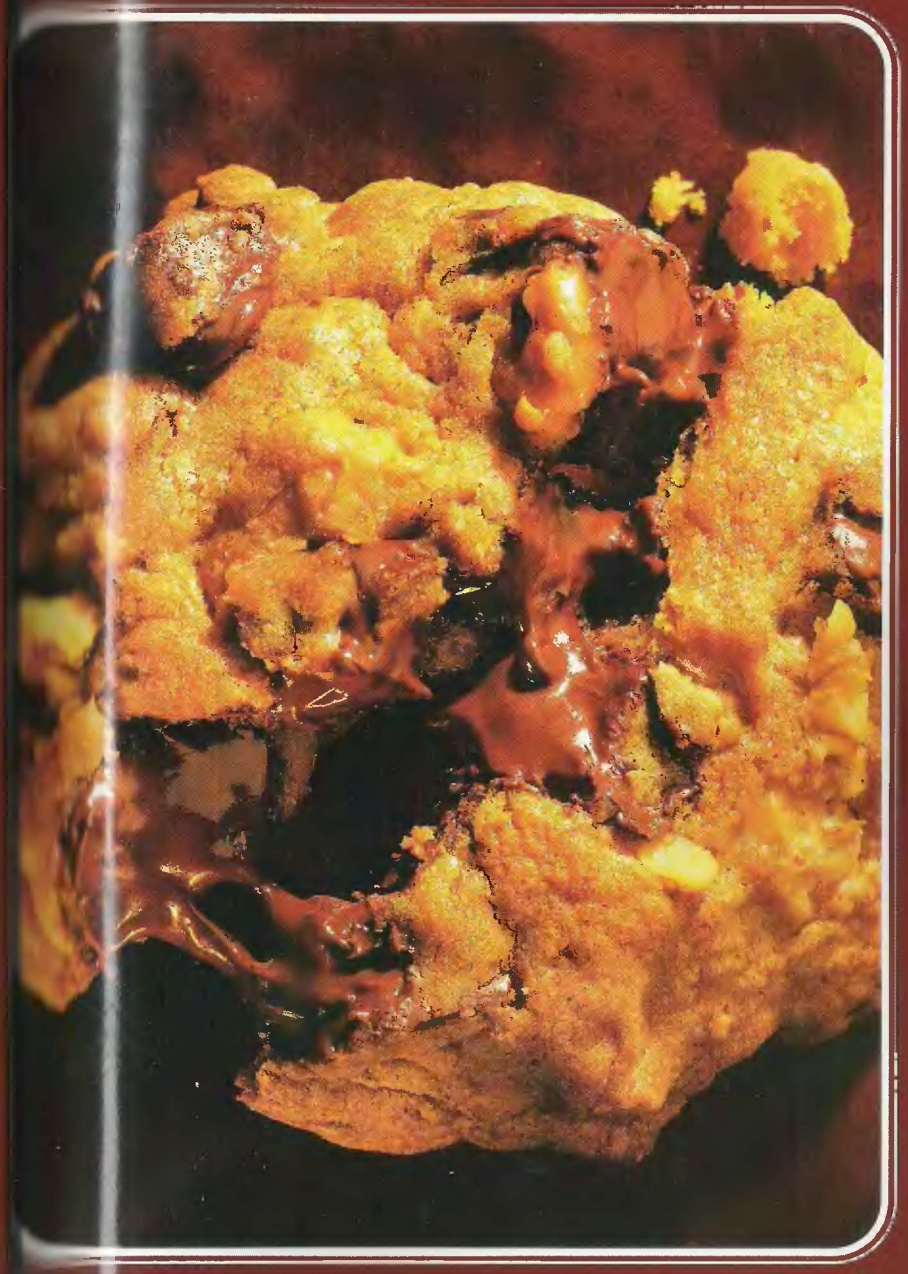
Powerline
PUBLISHING GROUP

MADE IN AMERICA

0 51549 20100 7

Cookies

QUICK CREATIVE RECIPES



Cookies

Powerline

Dedication
To Howard

Acknowledgments
—Cover Photo by Burwell & Burwell
—Cover Design and Layout by Pearl & Associates, Inc.
—Edited by Marian Levine

Revised Edition 2000
Copyright © 1989, The American Cooking Guild.
All rights reserved.
Printed in U.S.A.

Table of Contents

Introduction 5
A Word About Ingredients 6
A Word About Equipment 7
Helpful Hints 8

Drop Cookies
Kisses 9
Chocadamia Coconut Delights 10
Spicy Oatmeal Cookies 11
Raisin Granola Cookies 12
Chocolate Granola 12
Date Granola 12
Gramma's Chocolate Cookies 13
Oatmeal Chip Cookies 14
Larry's Tropical Treats 15
Ed's Famous Cowboy Cookies 16
Christmas Angel Cookies 17
Pineapple Muffin Cookies 18
Benne (Sesame Seed) Cookies 19
Walnut Hermits 20
Florentines 21
Rock Cookies 22

Chocolate Chip Cookies & Variations
World's Best Chocolate Chip Cookies 23
Creme de Menthe Chocolate Chip Cookies 24
Butterscotch Beauties 24
Chunky Peanut Butter Chip Cookies 24
Kiss Your Cookies 24
Amaretto Almond 24
Kahlua Chocolate Chip 24
Caramel Kings with Nuts 25
Triple Chocolate Delight 25
Raisinette Dreams 25
Reeses Peanut Butter Chocolate Chip 25
Heath Bar Cookies 25
Bill's Chewy Gooeys 25

Cut-Out Cookies
Sandwich Cookies 26
Old Fashioned Sugar Cookies 28

Ginger Cookies 29
Cinnamon Stars 30
Cinnamon-Almond Butter Cookies 31
Iced Molasses Cookies 32
Pistachio Sugar Cookies 33
Sour Cream Cookies 34

Bar Cookies
Raspberry Bars 35
Apricot Squares 36
Date and Nut Bars 37
Cream Cheese Bars 38
Sassy Bars 39
Lemon Bars 40
Double Quick Pumpkin Bars 41

Hand-Shaped Cookies
Molasses Cookies 42
Walnut Crescents 43
Hungarian Nut Crescents 44
Orange Butter Thins 45
Chinese Almond Cookies 46
Holiday Spice Cookies 47
Birds in the Nest 48
Fruit Crescents 49
Almond Lace Rolls 50
Acorns 51

Ice Box Cookies
Peanut Butter Honey Cookies 52
Refrigerator Nut Cookies 53
Almond Spice Cookies 54
Elegant Tea Cookies 55
Orange Coconut Refrigerator Cookies 56

Brownies
Quick Mint Brownies 57
Butterscotch Brownies 58
The Joy of Brownies 59
Two Color Chocolate Brownies 60
Fudge Nut Bars 61
Hungarian Chocolate Cream Bars 62
Creme de Menthe Chocolate Squares 64

Introduction

Everyone has a prized cookie recipe, perhaps passed down from a grandmother or clipped from an old magazine. We wanted to put together a collection of all-time favorite cookie recipes that would become a well-worn addition to your cookbook library.

We asked both friends and professional food writers across the country to send us their most treasured recipes. We received many entries and spent several months testing to find the most delectable ones to share with you.

Cookies! is the result of that effort. So make, bake, and most importantly—eat and enjoy!

Marian Levine
Editor

A Word About Ingredients

Butter: use unsalted butter. Salt is usually in the ingredients, so salted butter adds extra salt to the recipe. Margarine may be substituted for butter where indicated in individual recipes, although butter always yields a better flavor.

Chocolate: three types of chocolate are used in this book: bakers chocolate (comes in 1-ounce squares), cocoa powder, and chocolate chips or bits (which may be semi-sweet, milk chocolate or white chocolate). For exceptional cookies, use a gourmet-type chocolate such as Lindt® or Tobler® (chop the chocolate bar into chips or chunks).

Eggs: eggs come in different sizes, ranging from small to extra large. Where egg size is not indicated in a recipe, use large eggs.

Flavoring and spices: use only pure (not imitation) extracts and flavorings. Buy spices in small amounts since they lose their strength quickly.

Flour: most of the recipes call for all-purpose flour, which produces a lighter cookie than whole wheat flour. I do not recommend substituting whole wheat flour for all-purpose flour. If you feel strongly about using whole wheat flour, don't use more than a 1:1 ratio of whole wheat and all-purpose flour.

Liqueurs: the alcohol evaporates during the baking process, leaving only the flavor.

Oatmeal: use the quick-cooking kind (3-5 minutes). Do not use instant oatmeal—it will not give a crunchy taste.

Nuts: nuts are an integral part of many cookie recipes. The recipes may call for coarsely chopped or finely ground nuts. Nuts store well in the freezer.

Sugars: our recipes call for granulated white sugar, confectioners sugar or brown sugar. Brown sugar should always be packed into the measuring cup; white and confectioners sugar should be poured into measuring cups and leveled off; do not pack.

A Word About Equipment

Cookie cutters: these come in a wonderful variety of shapes and sizes and can add creativity to your baking.

Cookie sheets and cookie pans: are available in different sizes and made of different materials. Choose from no-stick and insulated pans (both are dishwasher safe) or commercial weight cookie pans. Follow the baking instructions on the back of the respective labels.

Cooling racks: always put your cookies on cooling racks after they are removed from the oven. Use a metal spatula to lift the cookies off the cookie sheet. (If the cookie sheet has a non-stick coating, use a plastic spatula to remove cookies after baking.)

Electric mixer: essential for creaming butter and sugars. A hand mixer will do, but a heavy-duty counter mixer works best.

Measuring cups and spoons: you need two types of measuring cups. Use a liquid cup measure (usually glass or plastic) for liquids and a set of graduated measuring cups for measuring dry ingredients (e.g., ¼ cup, ⅓ cup, ½ cup and 1 cup sizes). You will need measuring spoons in ¼ teaspoon, ½ teaspoon, 1 teaspoon and 1 Tablespoon size.

Oven: Bake cookies on the middle rack of the oven so that heat circulates evenly. Oven temperatures vary greatly; use an oven thermometer to get an accurate reading, so that cookies won't be over or underdone.

When using dark bakeware, reduce the baking temperature by 25°.

Helpful Hints

• Butter should be brought to room temperature before using. You can put butter in the microwave for approximately 20 seconds to soften (remember, because microwave wattages vary, the time given is approximate).

• Melt chocolate in the top of a double boiler or in your microwave (in the microwave, start with approximately 30 seconds, and stir chocolate). Care must be taken that chocolate doesn't burn.

• Preheat oven for approximately 15 minutes before using.

• When using darker pans, reduce the baking temperature by 25°.

• Check cookies about two-thirds of the way through baking time. If cookies are not browning evenly, rotate the cookie sheets.

• When measuring flour, spoon it loosely into the measuring cup and level it with the straight edge of a knife.

• When sifting flour, if recipe calls for "X cups sifted flour," sift before measuring. If recipe calls for "X cups flour, sifted," sift after measuring.

• Store cookies in airtight containers. Cookies will stay fresh for about a week stored in this fashion. Never store crisp cookies in the same container with soft ones, or the crisp ones will turn soft.

• Cookie baking is often a holiday activity. Look for the following symbols throughout the book. They'll give you suggestions as to which cookies are ideal for various holidays.

= perfect for Christmas

= perfect for Halloween

= perfect for birthdays

= perfect for Valentine's Day

= perfect for Jewish holidays

Drop Cookies

Drop cookies are among the easiest to make and bake. They are called drop cookies because the dough is dropped by spoonfuls onto the baking sheet. Make sure to leave space between cookies because drop cookies tend to spread out during baking.

Kisses

If you have egg whites left over from other recipes, use them for making these kisses. For the holidays, dress them up by sprinkling some green sugar or red cinnamon hearts on each kiss to make them more festive.

4 egg whites
1 pound confectioners sugar
1 teaspoon lemon juice
¾ pound walnuts, broken into quarters

Preheat oven to 250°.

In a large bowl, beat egg whites until stiff; add sugar and lemon juice. Continue beating on high speed until mixture is very stiff (this takes a few minutes). Stir in nuts.

With a teaspoon, place small mounds on a greased and floured cookie sheet. Bake for about 30 minutes. Kisses should be set, but not brown.

Variation: Substitute chocolate chips for walnuts.

Yield: 3 dozen

Maria Bappert, Chicago, IL

Chocadamia Coconut Delights

Designed for chocoholics who are seeking to expand their horizons, this exotic specialty boasts a flavor full of richness and intrigue.

- *1 cup butter*
- *1½ cups granulated sugar*
- *2 eggs*
- *1 teaspoon vanilla extract*
- *2 cups flour*
- *⅔ cup Hershey's® cocoa*
- *2 teaspoons baking powder*
- *1 teaspoon baking soda*
- *½ teaspoon salt*
- *1 cup coarsely chopped macadamia nuts*
- *¾ cup shredded coconut*

Preheat oven to 350°.

In a large bowl, cream butter, sugar, eggs and vanilla until light. Sift together flour, cocoa, baking powder, baking soda and salt. Add to creamed mixture and mix well. Stir in chopped macadamia nuts and coconut.

Drop by teaspoonfuls onto ungreased cookie sheets. Bake for 8-10 minutes. Remove cookies to wire rack to cool completely.

Yield: 3-4 dozen

Karen Hays, Chicago, IL

Spicy Oatmeal Cookies

These oatmeal cookies are big, soft and delicious!

- *1¾ cups sifted all-purpose flour*
- *½ teaspoon baking soda*
- *½ teaspoon salt*
- *1½ teaspoons ground cinnamon*
- *2 eggs, well beaten*
- *1 cup granulated sugar*
- *1 cup butter or margarine, melted*
- *4 Tablespoons molasses*
- *4 Tablespoons milk*
- *2¼ cups quick-cooking oats*
- *½ cup dark seedless raisins*
- *½ cup coarsely chopped nuts*

Preheat oven to 325°.

In a bowl, sift together flour, baking soda, salt and cinnamon. In a separate bowl, combine remaining ingredients. Stir to blend; add sifted ingredients and beat until thoroughly mixed.

Lightly grease cookie sheets (or use non-stick cookie sheets). Drop dough by rounded tablespoonfuls onto cookie sheets about 2 inches apart. Bake for 10-12 minutes, or until edges are slightly brown. Remove carefully and cool on wire racks. Store in airtight containers.

Variation: If children under 2 years old will be eating these, use sunflower seeds instead of nuts.

Yield: 5 dozen

Martina Boudreau, St. Louis, MO

Raisin Granola Cookies

Granola and brown sugar give this cookie its crunch and rich flavor.

- *1¾ cups regular granola*
- *1½ cups all-purpose flour*
- *1 cup sweet butter, softened*
- *¾ cup granulated sugar*
- *¾ cup packed dark brown sugar*
- *1 teaspoon baking soda*
- *1 teaspoon salt*
- *1 teaspoon vanilla extract*
- *1 egg*
- *1 cup raisins*
- *½ cup unsalted peanuts, coarsely chopped*

Preheat oven to 350°.

In a large bowl, combine all ingredients except raisins and peanuts. With mixer at low speed, beat ingredients until just mixed; increase speed to medium and beat two minutes, occasionally scraping bowl with rubber spatula. Stir in raisins and peanuts until mixture is well blended.

Drop dough by heaping teaspoonfuls, about 2 inches apart, on a greased cookie sheet.

Bake cookies for 10-14 minutes, or until lightly browned around the edges. Remove cookies to wire racks and allow to cool completely. Store cookies in a tightly covered container up to 1 week.

Chocolate-Granola Cookies: prepare dough as directed, substituting 6 ounces of semi-sweet chocolate pieces for the half cup of raisins.

Date-Granola Cookies: Substitute 1 cup of chopped, pitted dates for raisins.

Yield: 3-4 dozen

Larry Rosenberg, Fairview, NJ

Gramma's Chocolate Cookies

Nothing, absolutely nothing, was as delectable as these cookies that my grandmother spoiled us with.

- *1 cup brown sugar*
- *½ cup butter or margarine*
- *1 egg*
- *½ cup cocoa*
- *1½ cups all-purpose flour*
- *½ teaspoon baking soda*
- *½ cup milk*
- *1 teaspoon vanilla*
- *½ cup chopped walnuts*

Chocolate Icing

- *1 cup confectioners sugar*
- *2 Tablespoons cocoa*
- *½ teaspoon vanilla*
- *2 Tablespoons butter*
- *milk, as necessary to thin the icing*

Preheat oven to 350°.

In a large bowl, combine brown sugar and butter; mix well. Beat egg and add to creamed mixture; mix well. Add cocoa and mix.

In a separate bowl, measure flour and baking soda. Add dry ingredients alternately with milk to egg and cocoa mixture. Stir in vanilla and chopped nuts. Drop by teaspoonfuls onto a cookie sheet and bake for 10-12 minutes. Remove to wire racks and let cool.

While cookies are baking, make icing by combining all ingredients. Thin with a little milk if icing is too thick.

When cookies have cooled, frost with chocolate icing.

Yield: 3 dozen

Kathie Janger, McLean, VA

Oatmeal Chip Cookies

A combination of two favorite cookies: oatmeal and chocolate chip.

1 cup uncooked quick-cooking oats
¾ cup all-purpose flour
½ cup packed brown sugar
½ teaspoon salt
½ teaspoon vanilla extract
½ cup shortening
¼ cup granulated sugar
1 egg
½ teaspoon baking soda
½ cup chopped walnuts
1 cup mini chocolate chips

Preheat oven to 375°.

In a large bowl, with mixer at medium speed, beat all ingredients except walnuts and chips until well mixed, occasionally scraping bowl. Stir in walnuts and chocolate chips.

Drop by teaspoonfuls, 1-inch apart, onto greased cookie sheets. Bake for 12 minutes or until lightly browned.

Immediately remove cookies to wire racks and let cool.

Yield: 3 dozen

Larry Rosenberg, Fairview, NJ

Larry's Tropical Treats

A taste of the tropics in every bite!

½ cup butter
½ cup brown sugar
½ cup granulated sugar
1 egg
½ teaspoon vanilla extract
1 cup + 2 Tablespoons all-purpose flour
½ teaspoon salt
½ teaspoon baking soda
4 ounces candied papaya, chopped
4 ounces candied mango, chopped
4 ounces candied pineapple, chopped
4 ounces dried apricot, chopped
8 ounces chopped macadamia nuts
8 ounces white chocolate chunks

Preheat oven to 375°.

In a large bowl, cream butter. Gradually add brown and white sugars and beat until creamy. Beat in egg and vanilla.

Sift and stir in flour, salt and baking soda. Fold in candied fruits, nuts and white chocolate.

Drop batter by teaspoonfuls, 2 inches apart, on a greased cookie sheet. Bake for about 8-10 minutes. Remove to wire racks and let cool.

Note: If you can't purchase all of the candied fruits, use what you have on hand—the cookies will still be scrumptious.

Yield: 2½-3 dozen

Larry Rosenberg, Fairview, NJ

Ed's Cowboy Cookies

This recipe is from my father-in-law, Ed Stang. He just dumps in whatever goodies are on hand and they always taste great!

- *1½ cups all-purpose flour*
- *½ cup whole wheat flour*
- *½ teaspoon baking powder*
- *½ teaspoon salt*
- *1 cup shortening*
- *1 cup packed brown sugar*
- *1 cup granulated sugar*
- *2 eggs*
- *1 teaspoon vanilla extract*
- *2 cups quick-cooking oats*
- *¾ cup chopped dates*
- *½ cup chopped raisins*
- *½ cup chopped pecans*
- *¾ cup chocolate chips*

Optional additions:

coconut, chopped dried apricots, chopped walnuts, butterscotch chips, etc.

Preheat oven to 350°.

In a medium bowl, combine all-purpose and whole wheat flours, baking powder and salt.

In a large bowl, cream shortening and sugars; blend in eggs and vanilla. Beat well.

Add dry ingredients and mix well. Add oats, fruit, nuts and chocolate chips; mix in thoroughly. Dough will be crumbly.

Drop by teaspoonfuls onto greased cookie sheets, using fingers to shape together. Bake about 12 minutes, or until golden brown. Remove to rack to cool.

Yield: about 6 dozen

Kathleen Stang, Seattle, WA

Christmas Angel Cookies

The cream cheese gives these cookies a smooth texture, while the fruits sparkle and sweeten the flavor. This is a good way to use up the candied fruits that didn't make it into the holiday fruitcake.

- *½ cup shortening*
- *½ cup cream cheese, softened*
- *1 cup light brown sugar, firmly packed*
- *½ cup granulated sugar*
- *2 eggs*
- *3 cups all-purpose flour*
- *½ teaspoon baking soda*
- *½ teaspoon salt*
- *1 Tablespoon vanilla extract*
- *2 cups chopped mixed candied fruit*
- *2 cups chopped pecans or almonds*

Preheat oven to 350°.

In a large bowl, cream shortening and cream cheese until smooth and fluffy. Add sugars and eggs, mixing well. In a separate bowl, sift flour, baking soda and salt together.

Add flour mixture to egg and sugar mixture; add vanilla. Mix well. Add candied fruit and nuts.

Drop by rounded spoonfuls onto lightly greased cookie sheets and bake for about 10-12 minutes. The cookies will be just browned at the edges.

Hint: You may have to mix the candied fruit and nuts in with your hands; if so, a little shortening on your fingers will keep the mixture from sticking.

Yield: 3 dozen

Irene Holloway, Chevy Chase, MD

Pineapple Muffin Cookies

A last minute substitution gave a new twist to an old Amish recipe for raisin cookies. One day when I was out of raisins, I substituted leftover pineapple and adjusted the liquid in the recipe. Everyone preferred the pineapple version. I call these Pineapple Muffins Cookies, because they come out big and soft and almost muffin-like in texture.

1	*cup shortening*
1½	*cups granulated sugar*
1	*egg*
1	*cup crushed pineapple, with juice*
3½	*cups all-purpose flour*
1	*teaspoon baking soda*
½	*teaspoon salt*
¼	*teaspoon nutmeg*
½	*cup walnuts, chopped*

Preheat oven to 350°.

In a large mixing bowl, cream shortening, sugar and egg. When light and fluffy, stir in crushed pineapple with juice.

Into a separate bowl, sift the flour, baking soda, salt and nutmeg together. Stir flour mixture into the batter. When the mixture is well blended, stir in nuts.

Drop by teaspoonfuls 2 inches apart on greased baking sheets. Bake for 8-10 minutes. Cool on wire racks.

Yield: 5 dozen

Heather Hephner, Des Moines, IA.

Benne (Sesame Seed) Cookies

Known as sesame seeds in most of the country, "benne" is the name Southerners learned to call these seeds, which were brought from Africa by slaves. Toasting benne seeds develops their flavor and also gives these cookies a slightly crunchy texture.

1	*cup sesame seeds*
1½	*cups brown sugar, packed*
1	*cup all-purpose flour*
¼	*teaspoon baking powder*
¼	*teaspoon salt*
¾	*cup butter or margarine, melted*
1	*egg*
1	*teaspoon vanilla extract*

Preheat oven to 375°. Toast benne seeds on ungreased baking sheet until light brown, 10 to 12 minutes. Watch closely so they don't burn.

In a large bowl, mix all ingredients. Drop dough by ½ teaspoonfuls 1½ inches apart onto greased baking sheet. Bake about 4-6 minutes, or until light brown. Cool about 2 minutes before removing from baking sheets to wire rack to cool completely.

Store in tightly covered cookie tin.

Yield: about 6 dozen

Pat Thomas, Yakima, WA

Walnut Hermits

A simple cookie that goes well with a cold glass of milk.

- *1 cup shortening or butter*
- *2 cups brown sugar, packed*
- *2 eggs*
- *3½ cups all-purpose flour*
- *1 teaspoon baking powder*
- *1 teaspoon baking soda*
- *½ teaspoon salt*
- *2 teaspoons cinnamon*
- *1 teaspoon nutmeg*
- *½ cup sour cream or buttermilk*
- *1 cup chopped walnuts*
- *2 cups raisins*
- *1 cup chopped dates*
- *whole walnuts, as garnish*

Preheat oven to 350°.

In a large bowl, blend together shortening or butter and brown sugar. Beat in eggs. Stir in flour, baking powder, baking soda and salt. Add spices. Stir in sour cream or buttermilk, then add walnuts, raisins and dates. Stir well.

Drop by teaspoonfuls onto a greased cookie sheet. Top each cookie with a whole walnut. Bake 12-15 minutes. Remove to a wire rack to cool.

Yield: 6 dozen

Louise Durman, Knoxville, TN

Florentines

These crisp, nutty cookies are said to be a gift from Florence, Italy. The thin layer of chocolate spread over the bottoms makes them taste positively decadent.

- *1 cup blanched almonds, finely chopped*
- *½ cup mixed candied fruits and peels, finely chopped*
- *⅓ cup unsalted butter*
- *⅓ cup milk*
- *¼ cup granulated sugar*
- *2 Tablespoons honey*
- *¼ cup all-purpose flour, plus more if necessary*
- *¾ cup semi-sweet chocolate pieces*
- *2 Tablespoons shortening*

Preheat oven to 350°.

In a bowl combine almonds, fruits and peels; set aside. In a medium saucepan combine butter, milk, sugar and honey. Bring to a full rolling boil, stirring occasionally. Remove from heat. Stir in almond-fruit mixture. Stir in ¼ cup flour, adding more if mixture is too liquid.

Drop by level tablespoonfuls, at least 3 inches apart, onto greased and floured baking sheet. (Prepare only 6 cookies at a time on a baking sheet.) Using back of spoon, spread dough to 3-inch circles. Bake for 8-10 minutes. Remove from oven and let stand 1 minute on baking sheet. Carefully remove with spatula to waxed paper. Cool completely.

In a small saucepan melt chocolate pieces and shortening over low heat.

When cookies are cooled, evenly spread bottom of each cookie with about 1 teaspoon of the chocolate mixture. When chocolate is almost set, draw wavy lines through it with tines of a fork.

Store cookies, covered, in the refrigerator.

Yield: 28 cookies

Pat Thomas, Yakima, WA

Rock Cookies

This mildly spicy cookie will be a big hit with everyone who loves fruit and nuts.

- ⅔ *cup butter*
- 1 *cup brown sugar*
- 2 *eggs*
- 2 *cups all-purpose flour*
- 1½ *teaspoons cinnamon*
- ½ *teaspoon cloves*
- 1 *teaspoon baking powder*
- 1 *cup raisins*
- 1 *cup chopped dates*
- 1 *cup chopped nuts, any kind*

Preheat oven to 375°.

In a large bowl, cream butter with sugar and eggs until fluffy.

In a separate bowl, sift flour with cinnamon and cloves. Slowly beat flour into butter and sugar. Dissolve 1 teaspoon baking powder in a little warm water. Add to cookie dough. Stir in raisins, dates and nuts.

Drop by teaspoonfuls onto an ungreased baking sheet. Bake 7-9 minutes. Remove from oven and cool on wire rack.

Yield: 4 dozen

Maria Bappert, Chicago, IL

Chocolate Chip Cookies & Variations

Who doesn't love chocolate chip cookies? Here's a basic recipe, followed by lots of variations. Try our ideas, and then make up a few of your own.

World's Best Chocolate Chip Cookies

This recipe is said to have come from a famous cookie maker.

- ¾ *cup granulated sugar*
- 1 *cup brown sugar*
- 1 *cup butter*
- 1 *Tablespoon vanilla extract*
- 2 *eggs, slightly beaten*
- 3 *cups all-purpose flour*
- ¾ *teaspoon baking soda*
- ¾ *teaspoon salt*
- 3 *cups semi-sweet chocolate chips*
- 1 *cup chopped nuts, optional*

Preheat oven to 350°.

In a large bowl, combine the white and brown sugars. Add butter and cream together with the sugar. Add vanilla and eggs, mixing well.

In a separate bowl, sift the flour, baking soda and salt together. Add dry mixture to the creamed mixture. Mix well; the dough will be stiff. Add the chocolate chips. Add nuts, if desired.

Line cookie sheets with baking parchment or wax paper. Using a small ice cream scoop, drop dough onto the cookie sheets. Bake 10-12 minutes. Remove from oven and cool on wire racks.

Yield: 2-3 dozen

Sally Meddock Smith, Redondo Beach, CA

Variations on World's Best Chocolate Chip Cookies

Start with the basic World's Best Chocolate Chip recipe on the preceding page, and making substitutions or additions as called for. All variations should be baked in a preheated 350° oven for 10-12 minutes, unless otherwise stated.

Creme de Menthe Chocolate Chip Cookies

Substitute 2 Tablespoons Creme de Menthe liqueur for 1 Tablespoon vanilla, and substitute 3 cups mint chocolate chips for the 3 cups semi-sweet chocolate chips.

Butterscotch Beauties

Substitute 3 cups butterscotch chips for 3 cups semi-sweet chocolate chips.

Chunky Peanut Butter Chip Cookies

Substitute 3 cups peanut butter chips and 1 cup chopped peanuts for 3 cups semi-sweet chocolate chips.

Kiss Your Cookies

Prepare dough as directed for basic recipe. Form a ball of chocolate chip dough around a Hershey's Chocolate Kiss®. Roll dough in your hand to form a ball and bake on cookie sheet for 9-11 minutes at 350°.

Amaretto Almond

Substitute ½ Tablespoon almond extract and 2 Tablespoons Amaretto for the 1 Tablespoon vanilla. Add 1 cup sliced almonds plus chocolate chips to cookie dough. (If you do not want to use liqueur, substitute 1 Tablespoon almond extract for the 1 Tablespoon vanilla.)

Kahlua® Chocolate Chip

Substitute 3 cups milk chocolate chips for the semi-sweet chocolate chips and substitute 3 Tablespoons Kahlua® liqueur for 1 Tablespoon vanilla.

Caramel Kings with Nuts

Reduce flour to 2½ cups. Substitute 20 Kraft® caramel candy pieces for the 3 cups semi-sweet chocolate chips. Chop each caramel into 8 small pieces. Mix chopped caramels with 1 cup chopped nuts and stir into prepared cookie dough.

Triple Chocolate Delight

Substitute 1 cup milk chocolate chips, 1 cup semi-sweet chocolate chips and 1 cup white chocolate chips for the 3 cups of semi-sweet chocolate chips.

Raisinette® Dreams

Substitute 2 cups Raisinettes® for 3 cups semi-sweet chocolate chips.

Reeses® Peanut Butter Chocolate Chip Cookies

Substitute 1½ cups Reeses® peanut butter chips and 1½ cups semi-sweet chocolate chips for 3 cups semi-sweet chocolate chips. Add 1 cup chopped peanuts, if desired.

Heath Bar® Cookies

Substitute 6 Heath Bars® (original or soft and chewy style) for 3 cups semi-sweet chocolate chips. (Heath Bars® come 2 small bars per pack. Use 3 packs, or 6 small bars.) Cut each bar into 12 pieces before adding to prepared cookie dough.

Chewy Gooeys

Substitute 10 Kraft® caramels and 2 cups large semi-sweet chocolate chips for the 3 cups semi-sweet chocolate chips. Cut each caramel into 4 thin slices before adding to prepared cookie dough.

Cut-Out Cookies

To make cut-out cookies, roll out the dough with a rolling pin and cut the dough into shapes with your favorite cookie cutters or with a pastry wheel.

Sandwich Cookies

Children will love these—they are fun to make and to eat. Adults will also find them irresistible.

- *2 egg yolks*
- *2 Tablespoons milk*
- *2¼ cups all-purpose flour*
- *¾ cup granulated sugar*
- *¾ cup butter or margarine, softened*
- *1 teaspoon vanilla extract*
- *¼ teaspoon salt*

Buttercream Frosting

- *4 Tablespoons sweet butter*
- *½ cup solid shortening*
- *pinch salt*
- *½ pound confectioners sugar (2 cups loosely packed)*
- *1½ Tablespoons milk*
- *½ teaspoon vanilla*
- *½ Tablespoon water*
- *3 drops green food color*
- *3 drops red food color*
- *3 drops yellow food color*

Preheat oven to 375°.

In a large bowl, with mixer at low speed, beat egg yolks and milk until well blended. Add flour, sugar, butter, vanilla and salt; beat ingredients until just mixed. Increase speed to medium and beat for 2 minutes, occasionally scraping bowl. Divide the dough in half.

On a floured pastry cloth, with lightly floured stockinette-covered rolling pin, roll the dough out ⅛-inch thick. Using a 2¼-inch fluted-edged cookie cutter, cut the dough into rounds. Using a ½-inch round cutter, cut out centers from half of rounds. Reserve the dough scraps.

Using a pancake turner, place rounds ½-inch apart on ungreased cookie sheets; bake for 8-10 minutes until lightly browned. With pancake turner, remove cookies to wire racks to cool completely.

Repeat cutting and baking with second half of dough, rerolling the scraps as necessary.

To prepare frosting: In the bowl of an electric mixer, place all frosting ingredients except food color, and beat at low speed for 2 minutes. Scrape sides of bowl and continue beating at high speed for 6 minutes. Divide frosting into thirds and tint one-third green, one-third red and one-third yellow.

On bottom side of cookie without a hole, spread a teaspoonful of either green, pink or yellow frosting; top with a cookie with a hole in it to make a "sandwich." Repeat with remaining cookies and frosting. (Use any leftover frosting for graham crackers or cupcakes.)

Yield: about 42 sandwich cookies

Larry Rosenberg, Fairview, NJ

Old Fashioned Sugar Cookies

Let your children pick out their favorite cookie cutters for these sweet sugar cookies.

- *3¼ cups all-purpose flour*
- *1½ cups granulated sugar*
- *⅔ cup shortening*
- *2 eggs*
- *2½ teaspoons double-acting baking powder*
- *2 Tablespoons milk*
- *1 teaspoon vanilla extract*
- *½ teaspoon salt*
- *1 egg white, slightly beaten with 1 Tablespoon water*
- *finely chopped nuts or granulated sugar, for topping*

In a large bowl, combine all ingredients except egg white and topping. With mixer at medium speed, beat until well mixed, scraping sides of bowl. Mixture will be crumbly.

Shape dough into ball and wrap with waxed paper; refrigerate for 2 to 3 hours until easy to handle.

When ready to start baking, preheat oven to 400° and lightly grease cookie sheets.

On lightly floured surface, roll half of dough at a time, keeping rest refrigerated. For crisp cookies, roll dough paper-thin. For softer cookies roll out dough ⅛ to ¼-inch thick.

With floured cookie cutters, cut dough into various shapes. Reroll dough trimmings and continue to cut shapes.

Place cookies ½-inch apart on cookie sheets. To glaze, brush tops of cookies with the beaten egg white and water mixture.

Sprinkle cookies with finely chopped nuts or granulated sugar.

Bake for 8 minutes, or until very light brown. Remove cookies to rack; cool completely.

Yield: 5 dozen

Larry Rosenberg, Fairview, NJ

Ginger Cookies

This gingery cookie is crisp and has a hint of orange flavor. It is ideal for gingerbread people or holiday cookie shapes.

- *3½ cups all-purpose flour*
- *1 teaspoon baking soda*
- *1½ teaspoons ginger*
- *1½ teaspoons cinnamon*
- *1 teaspoon cloves*
- *¼ teaspoon cardamom*
- *½ cup sweet butter*
- *¾ cup granulated sugar*
- *1 egg*
- *¾ cup molasses*
- *½ teaspoon salt*
- *2 teaspoons grated orange rind*

In a large bowl, sift together flour, baking soda and spices. In a medium bowl, cream butter and sugar together, then add egg, molasses, salt and orange rind. Mix well. Stir into dry ingredients. Form dough into a ball shape. Wrap in plastic wrap and chill overnight.

Preheat oven to 375°. Roll out to ¼-inch thick on floured surface. Cut into desired shapes. Place shapes onto ungreased cookie sheets and bake for 8-10 minutes until lightly browned around edges. Transfer to wire racks to cool.

Note: Dough will keep up to one week, refrigerated. Cookies can be stored up to 3 weeks in cookie tins.

Variation: Decorate cookies with raisins, colored sugar, silver dots, etc. before cooking. Or ice them after they have cooled.

Yield: 3½ dozen

Amanda Cushman, New York, NY

Cinnamon Stars

A must on your holiday cookie tray. Despite the lemony frosting, the cinnamon flavor comes through.

1¼ cups all-purpose flour
1 cup granulated sugar
1 cup ground walnuts
2 egg yolks
grated rind of ½ lemon
1 teaspoon cinnamon
½ teaspoon ground cloves
10 Tablespoons sweet butter

Icing

1½ cups confectioners sugar
1 egg white
2 Tablespoons lemon juice
1-2 drops yellow food coloring, optional

On a pastry board, mix flour, sugar and walnuts. Form a mound, make a well and add the egg yolks, lemon rind and spices. Cut the butter in small pieces and add to the flour mixture. Knead thoroughly to make a smooth dough.

Let dough rest for 30 minutes in the refrigerator.

Preheat oven to 350°. Roll dough out with a rolling pin to ⅛-inch thick and cut into star shapes with a cookie cutter. Bake about 10 minutes, or until cookies are lightly browned.

Let cool, then decorate with the icing.

To make icing: mix sugar, egg white, lemon juice and yellow food coloring (if using) in a bowl until very smooth. (Icing has to be thick enough so it will not run off stars.) Spread evenly with a pointed knife on the stars. Let icing dry. Store in a cookie tin.

Note: If you like a less sweet cookie, omit the icing.

Yield: 6 dozen

Franziska Mayer, Washington, DC

Cinnamon-Almond Butter Cookies

This is an elegant cookie with a sweet almond flavor.

1 ¾ cups all-purpose flour
¾ cup butter, softened
1 teaspoon almond extract
⅛ teaspoon salt
½ cup sugar, divided
1 egg white, slightly beaten
⅛ teaspoon ground cinnamon
⅓ cup toasted, diced and buttered almonds

In a large bowl, measure flour, butter, almond extract, salt and ¼ cup sugar. With mixer at medium speed, beat ingredients until well mixed, occasionally scraping bowl with rubber spatula. (Mixture will be crumbly.)

With hands, shape into ball. If dough is too soft to roll out, cover and refrigerate until firm.

Preheat oven to 325°.

On lightly floured surface, with floured rolling pin, roll dough into 12 x 8-inch rectangle. Using pastry wheel or knife, cut into strips 3 x 1-inch. Place strips on greased cookie sheets and brush with slightly beaten egg whites.

In a small bowl, mix remaining ¼ cup sugar with cinnamon and almonds; sprinkle on cookies. Bake 15 minutes, or until golden. With pancake turner, remove cookies to wire racks and allow to cool.

Yield: 3 dozen

Larry Rosenberg, Fairview, NJ

Iced Molasses Cookies

Children love these because the ginger and molasses flavors are not overwhelming.

1 cup molasses
1 cup granulated sugar
1 cup shortening
1 cup hot water
3 teaspoons baking soda
1 teaspoon ground ginger
2 teaspoons cinnamon
6 cups (approximately) flour, sifted

Frosting

2 egg whites
3 cups confectioners sugar
½ teaspoon vanilla
food coloring, optional

In a large bowl, mix molasses, sugar, shortening and hot water. Stir to combine thoroughly, although shortening doesn't need to melt completely.

In a separate bowl, mix baking soda, ginger and cinnamon with 4 cups of flour. Mix into liquids, stirring to blend well. Gradually add enough of the additional flour to make a dough stiff enough to roll. Chill 1-2 hours before baking.

Preheat oven to 350°. Grease cookie sheets. Roll out dough to about ⅛-inch thick and cut shapes with your favorite cookie cutter. Bake 8-11 minutes, or until done.

Cool completely and frost with decorative frosting.

To make frosting, beat egg whites until frothy, then beat in sugar and vanilla. To make multi-colored iced cookies, separate the icing into several bowls and add a drop or two of food coloring to each. To yellow icing, add ½ teaspoon lemon extract.

Variation: instead of icing the baked cookies, you can also dust them with decorative sugar or sprinkles prior to baking.

Yield: 7-10 dozen, depending on size of cookie cutters

Martina Boudreau, St. Louis, MO

Pistachio Sugar Cookies

The whole kitchen will smell wonderful. These freeze well if tightly wrapped.

½ cup butter
1 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
1¼ cups sifted all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
⅓ cup finely chopped pistachio nuts

In a large bowl, cream butter and sugar until soft and fluffy; beat in egg and vanilla.

In another bowl, combine flour, baking powder and salt. Add dry ingredients to creamed mixture and mix well. Chill dough thoroughly.

Preheat oven to 375°. Roll dough out to ¼-inch thick on lightly floured board. Cut with cookie cutters and arrange on ungreased cookie sheets. Sprinkle chopped pistachios on top; press down lightly.

Bake for about 5 minutes, or until edges start to brown. Remove to wire racks to cool.

Yield: 3 dozen

Kathleen Stang, Seattle, WA

Sour Cream Cookies

Sour cream adds a special touch to many foods, including these delicious cookies. For a perfect snack, serve with a big glass of cold milk or with hot tea.

1 cup granulated sugar
¼ cup shortening
¼ cup unsalted butter
1 egg
1 teaspoon vanilla extract
2⅔ cups all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
¼ teaspoon nutmeg
½ cup sour cream
sugar, to sprinkle on top of cookies

Preheat oven to 425°.

In a large bowl, mix sugar, shortening, butter, egg and vanilla until light and fluffy. Stir in remaining ingredients and mix well.

Divide dough into 3 parts. Roll out each part ¼-inch thick on lightly floured cloth-covered board. Cut with 2-inch cookie cutter and sprinkle with sugar.

Place cookies on an ungreased baking sheet and bake for about 6-8 minutes, or until almost no imprint remains when touched lightly in center.

Remove to wire racks to cool.

Yield: 4 ½ dozen

Pat Thomas, Yakima, WA

Bar Cookies

Bar cookies are quick to prepare because the batter is spread in a pan and baked all at one time. For neat bars, they should be cooled completely before cutting with a sharp knife.

Raspberry Bars

This is an easy recipe, but it tastes like you spent hours preparing it. It's great for brunches or coffee klatches.

1½ cups all-purpose flour
1 cup brown sugar, packed
1 teaspoon salt
2 cups quick-cooking oatmeal
1 cup unsalted butter
1½ cups seedless raspberry jam or preserves
½ cup chopped pecans

Preheat oven to 375°.

In a large bowl, combine flour, sugar, salt and oatmeal. Cut in all but two tablespoons butter. Press ½ of flour mixture evenly into a greased 13x9-inch pan. Spread jam over batter in pan, then top with remaining flour mixture. Dot with two tablespoons butter and with chopped pecans.

Bake for 20-25 minutes. Let cool completely, then cut into bars.

Variation: Use another flavor of jam, such as apricot or strawberry.

Yield: 24

Suzanne Brown, Skillman, NJ

Apricot Squares

You can use either almonds or walnuts in this recipe—each gives a very different flavor.

- *⅔ cup dried apricots*
- *½ cup unsalted butter, softened*
- *¼ cup granulated sugar*
- *1⅓ cups flour, divided*
- *1 cup light brown sugar, packed*
- *2 eggs*
- *½ cup chopped almonds or walnuts*
- *½ teaspoon double-acting baking powder*
- *½ teaspoon vanilla extract*
- *¼ teaspoon salt*
- *confectioners sugar, to dust tops*

In a small saucepan, place apricots and cover with water. Cook, covered, over low heat for 15 minutes. Drain, and when apricots are cool enough to handle, chop finely. Set aside.

Preheat oven to 350°. Grease 8 x 8-inch baking pan. In a large bowl, beat butter, sugar and 1 cup flour until well mixed and crumbly; pat into bottom of pan. Bake 20 minutes, or just until golden.

While batter is in oven, use the same bowl to mix apricots and all remaining ingredients except confectioners sugar.

Pour mixture over baked layer and return to oven for 25 minutes.

Remove from oven; cool in pan before cutting into squares or oblongs with a sharp knife. Dust with confectioners sugar.

Yield: 16-20

Martina Boudreau, St. Louis, MO

Date and Nut Bars

The dates give a special flavor to this easy-to-make dessert.

- *2 eggs*
- *1 cup confectioners sugar*
- *1 Tablespoon shortening, melted*
- *¼ cup all-purpose flour*
- *½ teaspoon baking powder*
- *1 cup chopped dates*
- *¾ cup chopped pecans or walnuts*
- *1 teaspoon vanilla extract*
- *confectioners sugar, as garnish*

Preheat oven to 325°.

In a bowl, beat eggs until light. Add sugar and shortening; blend well.

Sift flour and baking powder together and blend well. Add dry ingredients to batter. Stir in dates, nuts and vanilla. Blend well.

Pour into greased 8 x 8-inch pan. Bake for 25 minutes. Cool on wire rack. Cut into small squares or oblongs. Roll in confectioners sugar.

Store in a covered container.

Yield: 18-24

Lois Boudreau, St. Louis, MO

Cream Cheese Bars

This dainty treat has a nutty shortbread-like crust with a delicately flavored cream cheese filling. Cutting is made easier if bars are chilled first.

- *⅓ cup light brown sugar, packed*
- *1 cup all-purpose flour*
- *½ cup chopped walnuts*
- *⅓ cup unsalted butter, melted*
- *8 ounces cream cheese, softened*
- *¼ cup granulated sugar*
- *1 egg*
- *2 Tablespoons milk*
- *1 Tablespoon lemon juice*

Preheat oven to 375°.

In a small bowl, mix together brown sugar, flour and walnuts. Stir in melted butter until well mixed. Set aside ⅓ of the crumbs for topping. Pat remainder gently into a greased 8-inch square pan. Bake at 375° for 10-12 minutes.

In a separate bowl, beat together cream cheese and sugar at medium speed until smooth. Beat in egg, milk and lemon juice. Pour mixture over the crust and sprinkle with reserved crumbs.

Bake 20-25 minutes more, or until set.

Cool in pan on wire rack. When cool, cut into 2-inch squares, then cut each square in half diagonally.

Yield: 2½ dozen

Heather Hephner, Des Moines, IA

Sassy Bars

These are perfect for a busy mother—simple to make with a minimum of ingredients.

- *½ cup butter or margarine*
- *1 cup granulated sugar*
- *1 cup applesauce*
- *1 teaspoon baking soda*
- *½ teaspoon salt*
- *½ teaspoon nutmeg*
- *½ teaspoon cinnamon*
- *1 cup raisins*
- *2 cups all-purpose flour*

Preheat oven to 350°.

Cream together butter and sugar; add applesauce. Mix in baking soda, salt, nutmeg and cinnamon.

Dredge raisins in flour, then add both flour and raisins to batter.

Bake in a greased 15 x 10-inch jelly roll pan for to 20-25 minutes. Cool thoroughly in pan. Frost with a powdered sugar glaze. Cut into bars.

Yield: 36 pieces

Loretto J. Hulse, Tri-Cities, WA

Lemon Bars

A not-too-tart lemon topping over a sweet crust.

1 cup unsalted butter
½ cup confectioners sugar
2 cups all-purpose flour
½ teaspoon salt
4 eggs, well beaten
2 cups granulated sugar
5 Tablespoons lemon juice
2 Tablespoons grated lemon rind
confectioners sugar, for topping

Preheat oven to 300°.

In a large bowl, cream together butter and confectioners sugar; then blend in flour and salt. Press mixture down in a buttered 9x13 pan. Bake for 20 minutes.

While crust is baking, in a medium bowl blend together eggs, granulated sugar, lemon juice and rind.

Pour over crust. Raise temperature to 350° and bake for an additional 15-20 minutes. Remove from oven and let cool. When cooled, sprinkle top with additional confectioners sugar. Cut into rectangles.

Yield: 24 bars

Louise Durman, Knoxville, TN

Double Quick Pumpkin Bars

These moist pumpkin bars will keep up to a week, covered, in the refrigerator—if they're not eaten up first!

Bars

1 cup vegetable oil
4 eggs
2 cups granulated sugar
2 cups canned pumpkin
1 teaspoon baking soda
½ teaspoon salt
2 teaspoons baking powder
2 teaspoons cinnamon
2 cups all-purpose flour

Frosting

3 ounces cream cheese, softened
6 Tablespoons margarine, softened
1 teaspoon milk
1 teaspoon vanilla extract
2 cups confectioners sugar

Preheat oven to 350°.

In a large mixing bowl, cream oil, eggs and sugar. Add remaining cookie ingredients and mix well.

Pour batter into an ungreased 15 x 10-inch jelly roll pan.

Bake for 20 to 25 minutes. Cool completely and frost with cream cheese frosting.

To make frosting, cream together all the frosting ingredients. Spread on cooled, uncut cookies. After frosting has set, cut into bars.

Store any leftover bars, covered, in the refrigerator.

Variation: Add ½ cup chopped walnuts or raisins to the recipe.

Yield: 36 bars

Loretto Hulse, Tri-Cities, WA

Hand-Shaped Cookies

There are a great variety of shapes and fillings you can use when making hand shaped cookies. They tend to be time consuming to make because each cookie must be individually shaped. It's well worth the extra time, and you may find you enjoy shaping the cookies as much as eating them!

Molasses Cookies

These dark, fragrant, dunk-them-in-milk-or-coffee cookies are just like those your great grandmother used to bake.

- *¾ cup margarine or shortening*
- *1 cup granulated sugar*
- *1 egg*
- *4 Tablespoons molasses*
- *1 teaspoon cinnamon*
- *1 teaspoon ginger*
- *2 cups all-purpose flour*
- *2 teaspoons baking soda*
- *extra sugar, for coating the cookies*

In a large bowl, cream margarine or shortening with sugar. Add egg and blend. Add molasses and spices; mix well. Add flour and baking soda and blend. Chill dough 30 minutes or overnight, covered tightly.

Preheat oven to 325°. Shape dough into small balls, roll in sugar and place 2-inches apart on cookie sheet.

Bake for 10-12 minutes. Remove from oven and cool on wire racks.

Yield: 2½ dozen

Kathie Janger, McLean, VA

Walnut Crescents

Legend has it that bakers started making pastry in the form of crescents following the Turkish siege of Vienna in 1683.

- *1¾ cups all-purpose flour*
- *⅓ cup granulated sugar*
- *1¼ cups ground walnuts*
- *2 egg yolks*
- *1 cup unsalted butter*
- *confectioners sugar, as garnish*

Preheat oven to 350°.

In a large bowl, mix flour, sugar and ground walnuts. Make a little well in the flour mixture and add the egg yolks. Cut butter into small pieces and add to the flour mixture. Knead thoroughly and shape into a ball. Add flour, if needed, to prevent the dough from sticking to the bowl.

Cut the dough into fourths and shape each part into a roll about 1-inch thick. Cut ¼-inch pieces and form small crescents in the palm of your hand.

Place crescents on a greased baking sheet and bake about 9-10 minutes, until light brown.

While still warm, roll the crescents in the confectioners sugar (be careful, they break very easily), then place them on a board to cool. Store in a cookie tin. The flavor actually improves with time.

Yield: about 3 dozen

Franziska Mayer, Washington, DC

Hungarian Nut Crescents

This legacy from my Hungarian grandmother links my children to their Old World heritage in a most pleasing way! No one can eat only one of these rich little crescents. Make sure to let the dough chill overnight to make it easy to work with. Cut the recipe in half for a smaller yield.

Dough

1 cup unsalted butter
1 cup shortening
6¼ cups flour
2 Tablespoons yeast
1 pint sour cream
3 egg yolks
pinch salt

Filling

½ pound ground walnuts
1¼ cups granulated sugar
¼ teaspoon cinnamon
1 teaspoon vanilla extract
3 egg whites, stiffly beaten

Egg Wash

1 egg yolk
few drops water
extra sugar for the pastry board

In a bowl, cut the butter and shortening into the flour until the mixture is crumbly. In a separate bowl, mix the yeast into sour cream, then add egg yolks and salt. Combine with the flour mixture. Mix until smooth and the sides of the bowl are clean.

Form into a large ball and chill, covered, overnight. To make filling, mix walnuts, sugar, cinnamon, vanilla and stiffly beaten egg whites together in a bowl. To make egg wash, mix egg yolk and few drops of water in a small bowl.

Preheat oven to 350°.

Sprinkle granulated sugar onto a pastry board. Divide the dough into six portions. Work with one portion at a time, refrigerating the rest. Roll out the dough to ⅛-inch thick and sprinkle with more sugar. Cut into 2 x 2-inch squares. Place a bit of the nut filling along one end of the square and roll up. Form into a crescent. Place seam side down on a greased cookie sheet. Paint with egg wash. Bake at 350° for 15-20 minutes. Remove from oven and cool on wire racks.

Yield: 10 dozen

Bunny Polmer, Washington, D.C.

Orange Butter Thins

My mother, of Welsh heritage, was fond of a mid-afternoon cup of tea, accompanied by light cookies. These were a favorite.

⅔ cup butter, room temperature
1 cup granulated sugar
1 egg
1¼ cups all-purpose flour
½ teaspoon salt
4 teaspoons grated orange rind

In a large bowl, cream butter and sugar. Add slightly beaten egg, mixing well. Stir in flour, salt and grated orange rind. Refrigerate dough for one half hour.

Preheat oven to 375°. Put a small walnut-size ball of batter on a lightly greased cookie sheet. Cover with a square of wax paper and press with the flat bottom of a glass until very flat and thin.

Bake at 375° for 5 minutes. Cookies will be light brown when done. Remove from cookie sheet with a spatula and let cool on waxed paper.

Yield: 4 dozen

Margo Tyler, Silver Spring, MD

Chinese Almond Cookies

These delicate cookies melt in your mouth and are the perfect accompaniment to a Chinese banquet.

4 cups all-purpose flour
2½ cups granulated sugar
4 teaspoons baking powder
1 teaspoon baking soda
1 pound shortening
2 eggs, beaten
4 teaspoons almond extract
almond halves, for garnish
additional egg, for glaze

In a large bowl, sift the flour, sugar, baking powder and baking soda together. Gradually beat in the shortening. When the shortening is well blended, add beaten eggs and almond extract. If mixture is sticky, add one or two more tablespoons flour.

When mixture is well blended, remove from bowl and separate into four portions. Shape each portion into a log about 1-inch in diameter. Wrap in plastic wrap and refrigerate for one hour.

Preheat oven to 350°. Lightly grease baking sheets. Remove logs from refrigerator and cut each log into pieces ¾-inch thick. Use your hands to roll each slice into a ball. Place the balls on cookie sheets and flatten slightly with your fingertips. Brush gently with beaten egg and place half an almond in the center of the cookie.

Bake for 12-15 minutes (do not allow cookies to brown, they should be a pale almond color). Remove from oven and let cookies cool on cookie sheets for about two minutes, then remove cookies to racks to cool completely. (They tend to crumble if you remove immediately to racks.) Store in tightly covered tins.

Note: These cookies may be frozen for up to 2 months. Thaw in original wrapping and, if desired, freshen in a warm oven for 4-5 minutes.

Yield: 7-8 dozen

Jane Bradley, Alexandria, VA

Holiday Spice Cookies

Just the smell of these cookies baking is enough to get you in the holiday spirit.

½ cup butter or margarine
1 cup firmly packed light brown sugar
2 eggs
1 teaspoon vanilla extract
½ teaspoon lemon extract
½ teaspoon anise extract
2¾ cups sifted all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
½ teaspoon black pepper
¼ teaspoon nutmeg
¼ teaspoon cloves
⅛ teaspoon mace
confectioners sugar, as garnish

In a large mixing bowl, cream butter with brown sugar. Beat in eggs and extracts. In another bowl, add sifted flour and mix in baking powder, salt, pepper and spices. Gradually add flour to butter mixture, mixing well after each addition. Chill 2 hours or overnight.

Preheat oven to 375°. Using two teaspoons, shape dough into ovals and place on ungreased baking sheets. Bake 8-10 minutes.

Carefully remove cookies from baking sheets to wire racks and sprinkle with confectioners sugar. Cool and store in airtight containers. These cookies keep well and mellow with age. They're at their best about 5-8 days after baking.

Yield: about 5 dozen

Martina Boudreau, St. Louis, MO

Birds in the Nest

These cookies have been a "must" on my family's holiday table since I was a little girl. My earliest memories of "birds in the nest" take me back to my maternal grandmother's house where she filled each "nest" according to the favorite jelly flavor of each of her grandchildren.

1 cup brown sugar
1 cup butter or shortening
2 eggs, separated
2 Tablespoons water
2 cups unsifted all-purpose flour
1 teaspoon vanilla extract
pinch salt
½ cup ground pecans or walnuts
jelly, in your favorite flavors

In a large bowl, cream the sugar and butter or shortening. Add egg yolks, water, flour, vanilla and salt. Mix well and compress into a ball.

Preheat oven to 350°.

Break pieces off to form small, walnut-size balls. Dip each ball in unbeaten egg whites, then roll in ground nuts. Slightly flatten balls to form disks, then press finger in center of each cookie to form a small well. Fill the wells with a drop of jelly. (Don't put in too much or it will melt over the side of the cookie.)

Bake for 15-20 minutes on a greased cookie sheet. Remove from oven and cool cookies on wire racks.

Yield: about 4 dozen

Bunny Polmer, Washington, D.C.

Fruit Crescents

These are easy to make and you can use any variety of fruit preserves.

2 cups all-purpose flour
½ cup confectioners sugar, sifted
4 ounces cream cheese, softened
½ cup butter
1 tablespoon milk
apricot, raspberry or other fruit preserves
additional confectioners sugar, as garnish

In a large bowl, combine the flour and sugar and cut in the cream cheese and butter. Add the milk, mix well and press the dough into a smooth ball. Flatten the dough ball slightly, wrap in plastic wrap and chill for about 30 minutes.

Preheat oven to 350°.

Divide the dough into 2 pieces and roll each half between sheets of plastic wrap, about ¼-inch thick. (It's all right if the plastic puckers slightly under the dough—don't try to straighten it out or the dough may tear.)

Remove the top sheet of plastic and cut the dough into 3-inch squares. Put 1 teaspoon preserves slightly off the center of each square. Fold dough over to enclose preserves and form a triangle, but don't come quite to the edge with the top flap. Roll dough toward the point and smooth and seal edges. Bend in ends of rolled dough to give each cookie a crescent effect.

Bake for 25-30 minutes, or until light brown. Remove and cool on wire racks. Roll in confectioners sugar.

Yield: about 2 dozen

Rosa Linaris, Silver Spring, MD

Almond Lace Rolls

These cookies require precision timing and fast action but the results are worth the trouble. I make them for holidays and special occasions, but they are delicious anytime.

- ¾ *cup unblanched almonds, finely ground*
- ½ *cup butter*
- ½ *cup granulated sugar*
- 1 *rounded Tablespoon all-purpose flour*
- 1 *Tablespoon heavy cream*
- 1 *Tablespoon milk*

Preheat oven to 350°. Butter and flour baking sheet.

In a small, heavy pan, place all ingredients. Cook over low heat, stirring constantly until butter melts. Drop by teaspoonfuls onto baking sheet (do not bake more than six at one time).

Bake for 7-9 minutes. Cookies should be only slightly brown and still bubbling at the center. Let cool only for a minute or so until the edge is firm enough to lift with a thin spatula.

Then, working quickly, lift cookies and turn them top side down onto paper towels. Roll over the handle of a wooden spoon to get a cylinder shape and let cool until crisp.

Use a fresh cookie sheet for each baking to avoid cookies sticking on sheet. If cookies get too firm to roll over the spoon handle, place back in the oven for a few moments.

Store cookies in an airtight cookie jar or tin. They will keep for a long time, and can be made well ahead of the holiday season.

Variations: These cookies can be left flat, but they don't have the flair of the rolled lacy effect. Make them smaller if you don't plan to roll them. For a really fancy cookie, dip one end of the rolled cookies in melted chocolate.

Yield: 2 dozen

Margo Tyler, Silver Spring, MD

Acorns

This is an easy yet elegant butter-pecan cookie, shaped to resemble an acorn with a garnish of melted chocolate and chopped pecans.

- 1 *cup butter, melted*
- ¾ *cup brown sugar, firmly packed*
- 1½ *cups finely chopped pecans, divided in half*
- 1 *teaspoon vanilla extract*
- 2½ *cups all-purpose flour, sifted*
- ½ *teaspoon baking powder*
- 1 *cup semi-sweet chocolate chips*

Preheat oven to 375°.

In a large bowl, using an electric mixer, beat together butter, brown sugar, ¾ cup chopped pecans and vanilla extract on medium speed until well blended. Add flour and baking powder and mix well at low speed.

Shape dough into 1-inch balls. Lightly flatten by pressing balls onto ungreased cookie sheets; pinch tops to point to resemble acorns. Bake for 10-12 minutes. Remove from oven and cool on wire racks.

In top of a double boiler over simmering water, melt chocolate chips, stirring until smooth. Remove from heat; keep double boiler over water. Dip the large end of each cookie into melted chocolate, then roll in chopped pecans. Cool to set chocolate.

Yield: 3 dozen

Peggy Mellody, Los Angeles, CA

Ice Box Cookies

Ice box cookies are a boon for the busy person because they can be prepared in advance and stored in the freezer until needed. Just slice and bake when desired, and you have a great homemade cookie.

Peanut Butter Honey Cookies

If you like, add ½ cup ground peanuts to the dough.

- *½ cup shortening*
- *½ cup peanut butter*
- *½ cup honey*
- *½ cup brown sugar*
- *1 egg*
- *½ teaspoon vanilla extract*
- *2½ cups all-purpose flour*
- *1½ teaspoons baking powder*
- *¼ teaspoon baking soda*
- *½ teaspoon salt*
- *¾ cup raisins (optional), washed and drained*

In a large bowl, cream the shortening and peanut butter, blending well. Add the honey, mixing it in thoroughly. Gradually blend in brown sugar. Beat in the egg and vanilla.

Sift together the flour with baking powder, baking soda and salt. Stir the dry ingredients into the creamed mixture. Stir in the raisins, if using. Shape in a roll. Wrap in waxed paper and chill thoroughly.

Preheat oven to 350°. Cut chilled dough into thin slices and bake on greased cookie sheets for 10-12 minutes.

Yield: 4-5 dozen

Jacqueline Hamilton, Gaithersburg, MD

Refrigerator Nut Cookies

This is a basic cookie recipe that adapts well to many variations.

- *1 cup granulated sugar*
- *1 cup butter or margarine, softened*
- *2 eggs*
- *1½ teaspoons vanilla extract*
- *3 cups all-purpose flour*
- *1 teaspoon salt*
- *½ teaspoon baking soda*
- *½ cup finely chopped pecans or walnuts*

In a large bowl, mix sugar, butter, eggs and vanilla. Stir in flour, salt, baking soda and nuts. Divide dough into 3 parts. Shape each part into a roll 1½ inches in diameter and about 7 inches long. Wrap in waxed paper or plastic wrap and refrigerate at least 4 hours.

Preheat oven to 400°. Cut dough into ⅛-inch slices. Place 1 inch apart on ungreased baking sheets. Bake until light brown, 7-9 minutes. Immediately remove from baking sheet. Cool on racks.

Butterscotch Slices: Substitute brown sugar for the granulated sugar and omit the nuts.

Cinnamon Slices: Substitute ½ cup granulated sugar and ½ cup packed brown sugar for the sugar and 1 tablespoon cinnamon for the vanilla; omit the nuts.

Orange-Almond Slices: Stir in 1 Tablespoon grated orange peel with the sugar and substitute ½ cup finely chopped blanched almonds for the nuts.

Yield: about 7 dozen

Pat Thomas, Yakima, WA

Almond Spice Cookies

These cookies go well with after dinner coffee or tea.

4 cups all-purpose flour
3 teaspoons cinnamon
1 teaspoon ginger
½ teaspoon salt
1 teaspoon baking soda
1 cup unsalted butter
2 teaspoons instant coffee powder
½ teaspoon almond extract
1 cup granulated sugar
1 cup dark brown sugar, firmly packed
3 extra large eggs
10 ounces (2½-3 cups) slivered blanched almonds

In a bowl, sift together the flour, cinnamon, ginger, salt and baking soda and set aside.

In a large bowl, using an electric mixer, cream the butter. Add the coffee, almond extract, granulated and brown sugars and beat well. Add eggs one at a time, beating until smooth after each addition. Gradually add the sifted dry ingredients, beating on low speed only until mixture is smooth. Gently mix in the almonds.

Spread out two pieces of wax paper about 12-inches long. Place large spoonfuls of dough lengthwise on each piece of paper to form heavy strips about 10-inches long. Fold the long sides of the paper up against the dough and, pressing against wax paper with your hands, shape dough into a smooth oblong that is 12-inches long, 3-inches wide, and about 1-inch thick. Wrap the dough in the wax paper. Slide a cookie sheet under both packages of dough and transfer to the freezer for several hours or overnight. This dough slices best when frozen solid.

Preheat oven to 375°. Unwrap one roll of dough at a time. Place dough on a cutting board. With a very sharp knife, cut the dough into ¼-inch slices and place 1 inch apart on an ungreased cookie sheet.

Bake cookies for about 10-12 minutes. Cookies are done when they are light brown and spring back when touched with a fingertip.

Yield: 4 dozen

Larry Rosenberg, Fairview, NJ

Elegant Tea Cookies

Serve these not-too-sweet cookies in the traditional English fashion with your favorite cup of tea. They are delicious with a dab of jam or marmalade and hold up well when dunking. The dough is best made the day before you plan to bake, to give it time to chill and firm properly in the refrigerator.

½ cup butter
1 cup granulated sugar
1 egg
1 Tablespoon heavy cream
1 teaspoon vanilla extract
2 cups all-purpose flour
½ teaspoon baking powder

In a bowl, cream butter with sugar until very light. Add well-beaten egg, cream and vanilla.

In a separate bowl, sift flour with baking powder; add creamed mixture and blend well.

Roll dough into a log and wrap in aluminum foil. Chill in refrigerator overnight, or in the freezer for at least 2 hours.

Preheat oven to 350°. Remove dough from refrigerator, slice very thin and place slices on greased cookie sheets. Bake 5-8 minutes.

Variations: For holidays, decorate with colored sugar, beads or icing. Or, vary the flavor by substituting almond or lemon extract for the vanilla.

Yield: 10 dozen

Suzanne Brown, Skillman, NJ

Orange Coconut Refrigerator Cookies

Wrapped tightly, this dough can be refrigerated for up to 1 week or frozen up to 3 months. If frozen, thaw in refrigerator before baking.

- ½ *cup unsalted butter*
- ½ *cup firmly packed light brown sugar*
- ¾ *cup granulated sugar*
- 1 *egg*
- 2 *teaspoons grated orange peel*
- 1 *teaspoon vanilla extract*
- 1¾ *cups all-purpose flour*
- 2 *teaspoons baking powder*
- ¼ *teaspoon salt*
- ⅓ *cup flaked coconut*

In a large bowl, cream butter. Gradually add sugars and continue beating until blended. Beat in egg, orange peel and vanilla.

Combine flour, baking powder and salt; gradually add to creamed mixture. Blend in coconut.

On a lightly floured surface form into rolls 1½-inches in diameter. Wrap in wax paper. Chill several hours or overnight.

Preheat oven to 400°. Cut rolls into ⅛-inch slices and place on buttered cookie sheets. Bake 5-6 minutes. Remove to wire racks to cool.

Yield: 11 dozen

American Dairy Association, Rosemont, IL

Brownies

Brownies have been an American favorite for close to one hundred years. Time your brownies carefully so they do not come out too wet or dry. Test for doneness several times during baking.

Quick Mint Brownies

Your guests won't know you've used a packaged brownie mix for this one (so don't tell them).

- 1 *box (20.5 ounces) brownie mix*
- ⅔ *cup chocolate chips or chopped walnuts*

Icing

- ½ *cup butter, room temperature*
- ¼ *teaspoon salt*
- 1 *teaspoon peppermint extract*
- 1 *cup confectioners sugar*
- 1 *bottle Smucker's Magic Shell® chocolate fudge topping*

Prepare brownies as directed on package, stirring chocolate chips or walnut pieces into batter before baking. Let brownies cool.

To prepare icing, cream together butter, salt, peppermint extract and confectioners sugar until smooth. Spread a thin layer of icing over the brownies. Cut into 1½-inch squares and refrigerate for 2 hours.

Place brownies on serving tray. Shake the Magic Shell® topping and squeeze enough topping on each brownie to cover top and drip down sides. (Shake topping after each brownie). Place the tray of brownies in the freezer for 5-10 minutes. Remove and serve, or keep in a cool spot until serving time.

Yield: 24

Elizabeth Esch, Silver Spring, MD

Butterscotch Brownies

These chewy squares ooze brown sugary butterscotch. They become the lips and besmear the chin, like home-baked goodies should.

Brownies

- *1 cup butter, melted*
- *2 cups light brown sugar*
- *3 eggs*
- *2 teaspoons vanilla extract*
- *2 cups all-purpose flour*
- *½ teaspoon salt*
- *1½ teaspoons baking powder*
- *1 cup chopped walnuts or pecans*

Frosting

- *½ cup butter*
- *3 cups sifted confectioners sugar*
- *2 teaspoons instant coffee, dissolved in 2 Tablespoons water*

Preheat oven to 350°.

Melt butter in a large saucepan. Add sugar and beat well to mix. Cool the mixture slightly, then beat in the eggs and vanilla.

Sift together flour, salt and baking powder. Stir it into the wet ingredients, then add the nuts. Mix well. Spread batter in a greased 11 x 7 x 2-inch pan and bake for 30-35 minutes or until a light gold. Cool in the pan for 10 minutes, then turn out of pan and let brownies finish cooling on a rack.

To make the frosting, cream ½ cup butter with confectioners sugar. Beat it until light, then beat in the coffee mixture. Spread over the brownies. When frosting has set, cut brownies into squares.

Yield: 3 dozen 2-inch or 6 dozen 1-inch squares

Polly Clingerman, Fredericksburg, VA

The Joy of Brownies

Serve with vanilla or chocolate chip ice cream. If you really want to indulge, add chocolate syrup or sauce to the ice cream and brownies.

- *4 ounces unsweetened chocolate*
- *½ cup butter or margarine*
- *4 eggs*
- *2 cups granulated sugar*
- *¼ teaspoon salt*
- *1 teaspoon vanilla extract*
- *1 cup sifted all-purpose flour*
- *1 cup chopped pecans or walnuts*

Melt chocolate and butter over very low heat. Stir frequently. Remove from heat and cool.

Preheat oven to 325°.

In a medium size bowl, beat eggs until light. Continue beating, and gradually add sugar and salt until light and fluffy. Stir in vanilla and chocolate-butter mixture. Stir in the flour, then nuts.

Baking options: For 9 giant brownies, bake in 9 x 9-inch pan; for 12 large brownies or 24 small ones, bake in 9 x 13-inch pan.

Prepare pans by greasing and flouring. Bake 45-60 minutes (depending on how fudgy or cake-like you prefer them). Don't bake beyond the point that a toothpick comes out a bit wet.

These can be served out of the pan. Allow to cool completely before cutting. To remove from pan, cool 15 minutes after removing from oven, then loosen edges and turn over as you would remove a cake. Set top up to cool completely.

Yield: 9 giant, 12 large or 24 small brownies

Martina Boudreau St. Louis, MO

Two Color Chocolate Brownies

The ultimate indulgence!

Brownies

- *12 ounces semi-sweet chocolate such as Tobler® or Lindt®*
- *12 ounces sweet butter*
- *2 Tablespoons brewed coffee*
- *8 extra large eggs*
- *1 teaspoon salt*
- *4 cups granulated sugar*
- *2 teaspoons vanilla extract*
- *½ teaspoon almond extract*
- *2 cups sifted all-purpose flour*
- *12 ounces (2¾ cups) walnut pieces*

Icing

- *12 ounces white chocolate, chopped in pieces*
- *1 cup granulated sugar*
- *½ cup heavy cream*
- *6 ounces coarsely ground walnuts*

Use the middle rack of the oven. Preheat oven to 425°. Butter bottom and sides of two 13 x 9 x 2-inch aluminum pans, and dust lightly with flour.

For brownies, melt chocolate, butter and coffee on top of a double-boiler. Blend until smooth.

In the bowl of an electric mixer, beat eggs, salt, sugar and extracts until light in color and creamy. Add melted chocolate to creamed mixture, then mix in the flour and fold in walnut pieces.

Pour batter evenly into pans. Reduce oven to 375° and bake for 30 minutes. Test for doneness with a toothpick (center will come out clean and dry). Remove from oven and refrigerate immediately to cool.

To make icing: in the top of a double-boiler, place white chocolate, sugar and cream. Heat until smooth and sugar has melted. Pour icing over cooled brownies. Sprinkle walnuts on top. Return to refrigerator for chocolate to set. Serve at room temperature.

Yield: 48

Larry Rosenberg, Fairview, NJ

Fudge Nut Bars

"Give me anything but make it chocolate" is the rousing cry in many households. Chocolate it is with these unforgettable fudge nut bars. If you can keep hungry fingers off long enough, they freeze beautifully!

- *12 ounces semi-sweet chocolate pieces*
- *1 package (8 ounces) cream cheese*
- *⅔ cup evaporated milk (not condensed)*
- *1 cup chopped walnuts*
- *1½ cups granulated sugar*
- *½ cup margarine*
- *2 eggs*
- *½ teaspoon vanilla extract*
- *3 cups all-purpose flour*
- *1 teaspoon baking powder*
- *½ teaspoon salt*

In a saucepan, combine chocolate pieces, cream cheese and evaporated milk; stir over low heat until smooth. Stir in nuts.

Preheat oven to 375°.

In a large bowl, cream sugar and margarine until light and fluffy. Blend in eggs and vanilla. Add flour, baking powder and salt; mix well. Press half of flour mixture onto bottom of 12 x 9 x 2-inch baking pan. Spread chocolate mixture over crust.

Sprinkle with remaining crust mixture; press down gently. Bake 30 minutes or until crust is lightly browned.

Cool and cut into bars. To freeze: prepare as directed. Wrap securely; freeze. When ready to serve, thaw unwrapped at room temperature, approximately 2 hours.

Yield: 24 brownies

Pat Thomas, Yakima, WA

Hungarian Chocolate Cream Bars

Of all my recipes, this is the only one that I have never given out—its raves convinced me in earlier years to keep it only as my own. It is very rich, but not that sweet. If you prefer not to use the rum, the brownies still taste fantastic.

Cake

4 large eggs, separated
¼ teaspoon cream of tartar
⅔ cup granulated sugar, divided
¾ cup sweet butter, room temperature
9 Tablespoons cocoa powder
½ cup sifted all-purpose flour

Filling

2 cups heavy cream
12 ounces semi-sweet chocolate chips
1 Tablespoon powdered instant coffee
⅛ cup rum, optional

Glaze

5 ounces semi-sweet chocolate
1 ounce unsweetened chocolate
4 Tablespoons sweet butter
1 teaspoon vegetable oil
1 Tablespoon Karo syrup

To make cake: preheat oven to 350°. Grease 9 x 13-inch pan. Line pan with wax paper and grease the wax paper.

Beat the egg whites lightly, add cream of tartar and beat at a high speed. When shiny, gradually add ⅓ cup of sugar, continuing to beat until stiff.

In a separate mixing bowl, place the egg yolks, remaining sugar and butter and beat until light and fluffy. Add the cocoa and mix thoroughly. Add a large dollop of egg whites to chocolate mixture and whip until blended. Then pour the rest of the egg whites over the egg mixture and sprinkle the flour over the egg whites. Fold gently with a spatula until the egg whites and flour are incorporated.

Immediately spread the batter in the prepared pan. Smooth out to edges and corners. Bake 10-15 minutes at 350° until cake is done. Run a knife around edges and invert cake on a wire rack to cool.

To make filling: in a saucepan, combine cream, chocolate chips and instant coffee. Cook over low heat until mixture is smooth and slightly thickened. Cover saucepan and refrigerate until very cold. When chilled, add rum and whip in a chilled bowl at medium speed until firm. Be careful not to overbeat or the filling may separate.

To make glaze: (Do not make this until all other steps are completed.) In a small saucepan, melt all ingredients over a low flame. Mix until very smooth. Cool for 15 minutes and mix again. Use immediately, as the sauce thickens as it cools.

To assemble: cut cake in half to make two smaller rectangles. Lightly sprinkle bottom layer with rum. Spread filling over bottom layer. Place the top layer on the bottom layer. Spread filling over top.

Refrigerate or freeze until very firm. When very cold, set the cake on a wire rack. Pour the warm glaze over the cake. Refrigerate again until firm.

Using a very sharp knife, cut into bars, wiping the blade after each cut. You can freeze cut squares.

Yield: 25-30 bars

Martha Bindeman, Bethesda, MD

Creme de Menthe Chocolate Squares

The creme de menthe layer adds a lovely color and flavor to these brownies.

Brownies

1 cup granulated sugar
½ cup butter
4 eggs, beaten
1 cup flour
½ teaspoon salt
1 teaspoon vanilla extract
1 can (16 ounces) chocolate syrup

Creme de Menthe Layer

2 cups confectioners sugar
3 Tablespoons green creme de menthe
½ cup melted butter

Glaze

6 ounces chocolate chips
6 Tablespoons butter

Preheat oven to 350°.

In a large bowl, cream sugar and butter. Add beaten eggs and blend well. Add flour and salt and mix well. Blend in vanilla and chocolate syrup.

Pour batter into greased 9 x 13-inch pan. Bake for 30 minutes. Cool in pan.

While brownies are cooling, make mint layer by mixing together confectioners sugar, creme de menthe and butter. Spread over cooled brownies.

To make glaze, melt chocolate chips and butter together until smooth. Cool and spread thinly over mint layer.

Chill until ready to serve. Cut into small squares. These brownies freeze well. Thaw at room temperature before serving.

Yield: 24 brownies

Terrie Upshur, Silver Spring, MD